

Sonora Style Hotdogs – *Dogos sonorenses*

Classic

Ingredients (for six portions)

- 6 hotdog sausages, such as Franks, ballpark all-beef, etc.
- 6 large soft buns, such as *dogo* bun, brioche, submarine, etc.
- 6 slices good quality bacon
- 1 cup pickled jalapeño peppers, with some liquid (homemade, or from can)
- 1 onion; peeled and sliced thinly
- 2 tbs oil
- Salt, to taste
- 1 tomato; washed, and chopped
- Mayonnaise
- Yellow mustard



Side: Potato chips or fries

Prepare pickled jalapeño sauce – Remove stems and seeds from pickled peppers, then place in a blender jar, along with some of their liquid. Process until smooth. Transfer to a squirt bottle, or to a sealable plastic bag. Reserve. **Prepare fried onions** – warm up oil in a frying pan over medium heat, then add sliced onions. Cook, stirring occasionally, until the onions begin to turn brown and caramelize. Season with salt, to taste. Transfer to a bowl and reserve. **Prepare sausages** – Starting at the top of each sausage, place a slice of bacon in diagonal, and wrap around, until covered. Fry sausages with the bacon ends facing down, in a pan over medium heat. Turn to brown on all sides. Keep warm. **Steam buns** – Open buns on one side, forming a pocket. Place in a steamer, or a colander set over a pot with boiling water, then cover, to warm up. **Assemble *dogos*** – Set up reserved onions, chopped tomatoes, mayonnaise, mustard, and reserved jalapeño sauce (if in a plastic bag, make an opening with scissors, to use as a piping bag). Spread mayonnaise on one bun, and place one bacon-wrapped sausage in; Top with onions, then tomatoes, and finish with more mayonnaise. Serve with a side of potato chips or fries. Mustard and jalapeño sauce may be added, to taste. (photo at the top.)

Variations (photos below, from left to right):

Ciudad Obregón — add a good helping of Huichol™ sauce to the classic

Hermosillo — add beans and shredded lettuce to the classic

Guaymas — use regular size buns, and add chopped raw onions to the classic toppings

Nogales— similar to Guaymas style, but add an extra sausage.

